

Rijks Touch Chenin Blanc 2023

A very aromatic bouquet of lemon pepper, lime and grapefruit. Hints of ginger carries through to the palate that is perfectly balanced with white pear and gooseberries. The acidity is racy and the wine ends in a long and saline finish. The subtle use of oak helps to uplift the fruity characters of this versatile cultivar.

Recommended to be served at 13°C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks Wine Estate

winemaker : Adriaan Jacobs

wine of origin : Tulbagh

analysis : alc : 13 % vol rs : 3.8 g/l pH : 3.4 ta : 5.2 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

ageing : 5 Years after vintage, but should give more pleasure if consumed within 3 years.

Medium bodied white wine. Fruit driven.

in the vineyard : Soil: Low yielding, well drained vertical shale/schist

Yield: 7.1 tons/Ha

Aspect: South-East

about the harvest: Grapes were night harvested; picked by hand to retain flavours.

in the cellar : Grapes were gently crushed and pressed. Wine was cold fermented to show freshness and fruit, but kept on the lees for 11 months to give the wine a creamy mouth-feel. 25% of barrel-fermented wine was blended with the tank-fermented portion (75%) to add a wooded dimension.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za